

# United States Patent [19]

Petrowski et al.

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[54] **FAT EMULSION PRODUCT AND PROCESS FOR PRODUCING THE SAME**

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[58] Field of Search ..... 426/96, 98, 601, 609, 426/658, 661

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**ABSTRACT**

A stable, dry, non-dairy fat emulsion product suitable for use as a coffee whitener is prepared without the use of protein by incorporating a chemically modified dextrinized starch having a lipophilic character in the formulation. The chemically modified starch is included in an aqueous emulsion containing fat or oil and a conventional emulsifier to stabilize the emulsion through the drying step so that upon reconstitution in coffee a stable emulsion is formed. The pH of the liquid emulsion must be controlled in order for the chemically modified starch to be effective in stabilizing the emulsion through the drying step. A buffering agent is mixed with the dried emulsion to improve the taste of coffee whitened with the dried emulsion.

**18 Claims, No Drawings**